HACCP Training Programs and Resources Database

The Food Safety and Inspection Service of the United States Department of Agriculture and the Food and Drug Administration (FDA) created the HACCP training Programs and Resources Database to support the educational information needs of industry and food service professionals implementing HACCP programs. The database provides up-to-date listings of HACCP training programs and HACCP resource materials.

The Web site for the database is:
http://www.nal.usda.gov/foodborne/haccp/ index.shtml

The Web site also links to other Internet sources of HACCP information, such as Generic HACCP Models, regulations, and training information.

For more information contact the USDA/ FDA Foodborne Illness Education Information Center, at the following address:

National Agricultural Library/USDA
10301 Baltimore Blvd., Room 304
Beltsville, MD 20705-2351
(301) 504-5840; fax: (301) 504-6644
email: foodborne@nal.usda.gov
Web site:
http://www.nal.usda.gov/foodborne/

The USDA Agricultural Research Service provides a pathogen Modeling Program on its Web site: **http://www.arserrc.gov/mfs/** Limited copies of the CD are also available through FSIS Small and Very Small Plant Outreach.

Where to Get More Information

➢ FSIS Web site:
   http://www.fsis.usda.gov

➢ FSIS Technical Service Center
   1-800-233-3935

➢ USDA Meat and Poultry Hotline
   1-800-535-4555

➢ International Meat and Poultry
   HACCP Alliance
   1-979-862-3643
   Web site:
   http://www.haccpalliance.org

For more information contact Mary Cutshall at:

Small and Very Small Plant Outreach
Food Safety and Inspection Service
U.S. Department of Agriculture
Aerospace Bldg., 3rd Floor, Room 405
14th and Independence Ave., SW
Washington, DC 20050
(202) 690-6520: Fax (202) 690-6519

USDA
United States Department of Agriculture
Food Safety and Inspection Service

Food Safety Resources

Hazard Analysis and Critical Control Point (HACCP) Systems

Small and Very Small Plant Outreach

April 2003

HACCP Outreach

HACCP Contacts and Coordinators
FSIS has provided a network of HACCP contacts and coordinators in all 50 states, territories, and the District of Columbia.

The contacts and coordinators work together to combine resources and make information available to all state and federal plants. The contact/coordinator list is available on the FSIS Web site.

Generic HACCP Models and Guidebook

_____HACCP-1   Guidebook for the Preparation of HACCP Plans [English, Spanish]

_____HACCP-3   Generic HACCP Model for Raw, Ground Meat and Poultry Products

_____HACCP-4   Generic HACCP Model for Raw, Not Ground Meat and Poultry Products

_____HACCP-5   Generic HACCP Model for Poultry Slaughter

_____HACCP-6   Generic HACCP Model for Mechanically Separated Species/Mechanically Deboned Poultry

_____HACCP-7   Generic HACCP Model for Thermally Processed, Commercially Sterile Meat and Poultry Products

_____HACCP-8   Generic HACCP Model for Irradiation

_____HACCP-9   Generic HACCP Model for Meat and Poultry Products with Secondary Inhibitors, Not Shelf-Stable

_____HACCP-10   Generic HACCP Model for Heat Treated, Shelf-Stable Meat and Poultry Products

_____HACCP-11   Generic HACCP Model for Not Shelf-Stable, Heat Treated, Not Fully Cooked, Meat and Poultry Products

_____HACCP-12   Generic HACCP Model for Fully Cooked, Not Shelf-Stable Meat and Poultry Products

_____HACCP-13   Generic HACCP Model for Beef Slaughter

_____HACCP-14   Generic HACCP Model for Pork Slaughter

_____HACCP-15   Generic HACCP Model for Not Heat Treated, Shelf-Stable Meat and Poultry Products

The HACCP models are available on the FSIS Web site, **http://www.fsis.usda.gov**. FSIS is putting some models and guidance materials on CDs. Please consult the Web site for availability

Other HACCP Information

_____The Hazard Analysis & Critical Control Point System ─ Video (closed captioning available upon request)

_____HACCP Plan Implementation and Records Management ─ Video and Workbook (Prepared by Ohio State University)

_____HACCP Self-Study Training Package [English, Spanish]

_____*Listeria* Guidelines for Industry (USDA)

_____Controlling *Listeria monocytogenes* in Small and Very Small Meat and Poultry Plants (Prepared by Pennsylvania State University) [English, Spanish]

_____HACCP Small Plant Implementation Meeting ─ Video [English, Spanish, Chinese]

_____Process Validation Workshop ─ Video and Booklet [English]*

_____HACCP Resources ─ Brochure [English, Spanish]

_____Supporting Documentation Materials for HACCP Decisions (Prepared by Ohio State University) [English]*

_____*E. coli* Reassessment Information

_____FSIS Security Guidelines for Food Processors [English, Spanish]

_____USDA Pathogen Modeling Program ─ CD [5.1 and 6.0 versions]

* *These documents will soon be available in Spanish.*

To obtain free copies of the above materials, FAX requests to:

   (202) 690-6519; or write to Small and Very Small Plant Outreach (address on reverse side)